

# Bake like a professional



Middleby Celfrost makes life easier for bakers with its comprehensive range of Bakery Equipment viz., Spiral Mixers, Refrigerated Bakery Cabinets, Blast Chillers & Freezers, Nova Ovens, Electric Deck Ovens and Proofing Cabinets.



## Planetary Mixers

These high performance and durable planetary food mixers from **Celfrost** are suitable for mixing of flour, food-stuff and also egg beating.

- The dough arm is suitable for heavy bread dough. 45~50% water is suggested to be added to the flour. (Set machine at LOW SPEED)
- The beater is suitable for thin batters, cakes, crushed or powdered, pasty foods like stuffing etc. (Set machine at MIDDLE SPEED)
- Wire whip is suitable for mixing liquid foods, whipping cream and beating eggs. (Set machine at HIGH SPEED)

*(Machine must be stopped to change speeds. Do not mix dough at middle or high speed.)*



B 20 G



B 40

## Spiral Mixers

These high performance and durable spiral mixers from **Celfrost** are widely used for dough mixing application in bakeries, hotels and restaurants. In the spiral technology, both the mixer and bowl revolve simultaneously, thus giving a greatly improved mixing effect.

- Safety cover is provided in all spiral mixers.
- All parts that come in contact with food are made of stainless steel.



HS 20, Single Speed



HS 40 A, Two Speed

## Technical Specifications - Bakery Mixers

Product	Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) in mm	Electricals
Spiral Mixer	HS 20	21 ltrs.	0.75 kW	8 kgs.	185	15	690 x 380 x 730	220V/50 Hz./ 1 Ph
Spiral Mixer	HS 40A	40 ltrs.	1.1/2.2 kW	16 kgs.	101/202	8/16	870 x 480 x 935	380V/50 Hz./3Ph

With a view to ensure ongoing product enhancement / development, Celfrost reserves the right to change any specifications, without prior notice

## Blast Chillers & Shock Freezers

The powerful Celfrost Professional Blast Chillers / Freezers are most ideal for reducing the temperature of cooked food from 90 °C to +3 °C or - 18°C rapidly thereby rendering it safe from bacterial growth and fit for ensuing storage and consumption later on. Available in 4 capacities, they are suitable for both GN 1/1 and 400x600 mm tray sizes.



## Electric Baking Ovens

- The oven is powered by 3-Phase 415V supply. Voltage fluctuation should be within 10%.
- Ensure that the power switch, fuses and leakage protection meet the requirement of the oven.
- The oven should be connected to the earth wire which conforms safety standard.
- 15 minute timer

Models	Power	Dimensions (W x D x H in mm)	Weight kg/hr	Volts
EFO-2C	6.8 KW	1400 x 1020 x 780	20	220 V
EFO-4C	13.6 KW	1400 x 1040 x 1300	40	380 V
EFO-6C	20.4 KW	60	380 V	



# Proofing Cabinets



CE

These electric spray Proofers are designed to create appropriate proofing and fermenting environment for the dough. They provide an optimal combination of temperature and humidity – both of which can be regulated at the turn of separate knobs. Constructed in quality stainless steel, they can accommodate 13 pans. Easy to operate, safe and reliable; they are an ideal choice for any bakery.

PWX-13A

**Please ask for other related catalogues:**

- Ice Machines
- Confectionary Showcases
- Professional Coffee Machines
- Catering Products
- Microwave & Impinger Ovens

## Technical Specifications

Product	Model	Power	Weight	Dimensions w x d x h	Electricals	Remarks
Twin Deck Oven	PO430-2	8.4 kW	135 kgs.	966 x 1002 x 675 mm	230V / 50 Hz.	2 trays
Single Deck Oven	PO430	4.2 kW	77 kgs.	966 x 1002 x 375 mm	230V / 50 Hz.	1 trays
Proofing Cabinet	PWX-13A	1.4kW	50 kgs.	490 x 710 x 1850 mm	220V / 50 Hz.	0-85 °C / 13 trays

Product	Model	Exterior Dimensions WxDxH (mm)	Internal Dimensions WxDxH (mm)	Pan support (GN 1/1)	Pan support (400x 600mm)	Net Weight (in kgs)	Power Supply	Refrigerant	Temperature Drop (°C)	Input Power (in watts)	Mode of Refrigeration
Blast Chillers/ Blast Freezers	D3	800 x 815 x 945	660 x 640 x 330	3 sets	3 sets	80	230V/50Hz	R404a	(+90°C to +3°C in 90 minutes)	703	Ventilated
	D5	800 x 815 x 1015	660 x 640 x 400	5 sets	5 sets	95	230V/50Hz	R404a		801	Ventilated
	D10	800 x 815 x 1645	660 x 640 x 870	10 sets	10 sets	150	230V/50Hz	R404a	(+90°C to -18°C in 240 minutes)	1298	Ventilated
	D14	800 x 815 x 2117	660 x 640 x 1170	14 sets	14 sets	210	380V/50Hz/3Ph	R404a		2000	Ventilated

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ISO9001:2000 CE CCC UL RoHS



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**For sales related queries - mail us at : sales@middlebycelfrost.com**